

# ST KILDA

COLLECTIVE

333 5TH STREET  
WEST DES MOINES, IA 50265  
VALLEY JUNCTION

[STKILDADSM.COM/COLLECTIVE](http://STKILDADSM.COM/COLLECTIVE)

## GENERAL INFORMATION

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### INCLUDED IN YOUR ROOM RENTAL:

- 93-inch Apple TV
- Wi-Fi
- Built-in sound system
- PA system with microphone
- 5 rectangle tables, 5 round tables, 8 cocktail tables
- Black or white table linens
- 63 chairs
- Place settings
- White and grey linen napkins
- One stationary bar

- Space can accommodate up to 60-80 seated, and up to 120 cocktail-style

### VENUE RESERVATIONS:

#### SUNDAY-THURSDAY

Up to 4 hours / \$300 rental

\*closed at 4 PM on Sundays\*

#### FRIDAY

Up to 4 hours / \$400 rental

#### SATURDAY

Up to 4 hours / \$500 rental

\* All events and any catering order incur a 22% event production fee, and 7% tax on all food and beverages.

\* If applicable, St. Kilda will determine and provide the number of staff necessary to work the event. The renter will be charged a flat rate per hour/per staff needed for the duration of the event. An additional hour will be charged for set up and tear down.

\* Groups of 50 people or more are subject to additional rental & coordination fees.

\* Wedding receptions are subject to additional rental & coordination fees.

## BREAKFAST BUFFET PACKAGES

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### COLLECTIVE BREAKFAST / \$26 PER PERSON

- assorted pastries
- superfood & yogurt parfaits
- feta quiche
- seasonal fruit
- counter culture single origin coffee

+ applewood smoked bacon / \$4 per person  
+ house sausage links / \$4 per person  
+ house hash brown / \$3 per person

### CHAMPAGNE BRUNCH / \$32 PER PERSON

- brioche french toast with whipped ricotta and seasonal jam
- miniature avocado toast with smashed avocado, charred corn, cucumber, feta, pickled red onion, and tomato salsa, on toasted sourdough
- feta quiche
- seasonal fruit
- counter culture single origin coffee
- mimosa with cava brut and freshly squeezed orange juice, one mimosa per person

+ applewood smoked bacon / \$4 per person  
+ house sausage links / \$4 per person  
+ house hash brown / \$3 per person

### INDIVIDUAL OPTIONS

ASSORTED PASTRIES / \$4-6  
YOGURT & GRANOLA PARFAITS / \$8  
FRUIT PLATTER / \$60, serves 10

FETA QUICHE / \$5  
SPINACH AND GOAT CHEESE QUICHE / \$6

SINGLE ORIGIN COFFEE / \$36, serves 12  
FRESHLY SQUEEZED ORANGE JUICE / \$60, serves 12

OUR BLOODY MARY, MIMOSA, AND ICED COFFEE BAR PACKAGES MAKE GREAT ADDITIONS  
TO ANY OF THE ABOVE BUFFET OPTIONS!

## PLATED BREAKFAST

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AVAILABLE FOR GROUPS OF 30 GUESTS OR LESS

SELECT UP TO THREE OPTIONS FOR YOUR GROUP TO SELECT FROM

AVAILABLE 8AM-4PM DAILY

THE BELOW ITEMS ARE PLATED, AND NOT AVAILABLE AS A BUFFET OPTION

**SUPERFOOD AND YOGURT / \$13**

greek yogurt, housemade granola, mixed berries, maple syrup, chia & hemp seeds

**AVOCADO TOAST / \$15**

smashed avocado, charred corn, cucumber, feta cheese, pickled red onion, tomato salsa, on toasted sourdough

+gluten free bread / \$2

**GREEN GODDESS OMELET / \$16**

two egg omelet with sunflower seed basil pesto, asparagus, spinach, herbs, pecorino cheese, lemon, with lightly dressed greens, and sourdough toast

**CHORIZO OMELET / \$17**

two egg omelet with chorizo, roasted potatoes, and pepper jack cheese, topped with avocado salsa, with lightly dressed greens, and sourdough toast

**BREKKIE BURRITO / \$17**

chorizo, pico de gallo, avocado, cheddar cheese, potatoes, scrambled eggs, scallion crema, in a flour tortilla, served with salsa roja

**CHEDDAR CHIVE BISCUIT SANDWICH / \$17**

housemade cheddar chive biscuit, fried egg, applewood smoked bacon, chipotle aioli, hot honey, house pimento cheese, served with hash brown fries

**BIG AUSSIE BREAKFAST / \$17**

scrambled eggs, applewood smoked bacon, house sausage links, roasted tomato, sautéed spinach, with sourdough toast

**SALMON & EGGS / \$18**

seared salmon, roasted potatoes, spinach, cherry tomatoes, shallots, piquillo pepper sauce, poached eggs

**STEAK BREAKFAST BOWL / \$20**

marinated steak, breakfast potatoes, peppers, onions, chipotle aioli, feta cheese, avocado, fried egg

+ applewood smoked bacon / \$4 per person  
+ house hash brown fries / \$3 per person

+ house sausage links / \$4 per person

## LUNCH BUFFET PACKAGES

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**SELECT UP TO TWO ENTRÉE OPTIONS, AND ONE SALAD OPTION - SERVED BUFFET STYLE**

**\$22 PER PERSON**

### **ENTRÉE OPTIONS / SELECT ONE**

#### **CHICKEN TINGA TACOS**

shredded chicken in a smoky spiced chipotle tomato sauce, red onion, sliced avocado, queso fresco, cilantro, flour tortillas

#### **CAPRESE SANDWICH**

fresh mozzarella, sunflower seed basil pesto, tomato, pickled red onion, balsamic glaze, on toasted sourdough

#### **PERI PERI CHICKEN SANDWICH**

wood-grilled chicken, peri peri sauce, zesty ranch, pickled red onion, lettuce, tomato, sesame seed bun

#### **CUBANO**

sliced ham, adobo pulled pork, swiss cheese, bread & butter pickles, mustard sauce

#### **CHEESEBURGER**

beef patty, caramelized onions, aged cheddar, 'fancy sauce', bread & butter pickles, sesame seed bun  
( add crispy bacon +\$4 per person )

### **SALAD OPTIONS / SELECT ONE**

#### **HOUSE SALAD**

mixed greens with seasonal vegetables, and a seasonal vinaigrette

#### **APPLE SALAD**

greens, apples, goat cheese, red onion, cranberry, pecans, white balsamic vinaigrette

#### **CAESAR SALAD**

romaine, croutons, lemon, parmesan, caesar dressing

### **SALAD ADD-ONS**

+grilled chicken / \$6 per person

+seared salmon / \$7 per person

+grilled steak / \$8 per person

## PLATED LUNCH

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- AVAILABLE FOR GROUPS OF 30 GUESTS OR LESS
- SELECT UP TO THREE OPTIONS FOR YOUR GROUP TO SELECT FROM

**CAESAR SALAD / \$13**

romaine, croutons, lemon, parmesan, caesar dressing

**APPLE SALAD / \$14**

greens, apples, goat cheese, red onion, cranberry, pecans, white balsamic vinaigrette

**COLLECTIVE GRAIN BOWL / \$16**

fried zucchini fritters, quinoa, red pepper hummus, cherry tomatoes, pickled vegetables, dill yogurt, za'atar flatbread

**-- SALAD ADD-ONS --**

+grilled chicken / \$6 per person      +seared salmon / \$7 per person      +grilled steak / \$8 per person

**CHICKEN SHAWARMA BOWL / \$18**

grilled marinated chicken, farro, cherry tomatoes, cucumber, red pepper hummus, lemon, garlic cumin yogurt, with za'atar flatbread

**ELOTE CORN BOWL / with grilled chicken \$18    with grilled steak \$20**

elote seasoned roasted corn, cilantro lime rice, black beans, pico de gallo, sliced avocado, lime vinaigrette

**CHICKEN TINGA TACOS / \$15**

shredded chicken in a smoky spiced chipotle tomato sauce, red onion, sliced avocado, queso fresco, cilantro, flour tortillas (corn tortillas available upon request)

**GRILLED CHICKEN BAO BUNS / \$16**

grilled chicken in a chili soy glaze, on steamed bao buns, with scallions, cilantro, jalapeños, sesame seeds, cashews, and sriracha aioli ( sub grilled steak +\$2 )

**CAPRESE SANDWICH / \$16**

fresh mozzarella, sunflower seed basil pesto, tomato, pickled red onion, balsamic glaze, on toasted sourdough ( add grilled chicken +\$4 )

**CHEESEBURGER / \$16**

beef patty, caramelized onions, aged cheddar, 'fancy sauce', bread & butter pickles, sesame seed bun ( add crispy bacon +\$2 )

**PERI PERI CHICKEN SANDWICH / \$17**

wood-grilled chicken, peri peri sauce, zesty ranch, pickled red onion, lettuce, tomato, sesame seed bun

**CUBANO / \$17**

sliced ham, adobo pulled pork, swiss cheese, bread & butter pickles, mustard sauce

( ALL SANDWICHES ARE SERVED WITH FRENCH FRIES OR A HOUSE SALAD ( SUB TRUFFLE PARMESAN FRIES /+\$2 )

## SMALL BITES

## -- ALL SERVE 10 --

**SEASONAL FRUIT PLATTER / \$60****SEASONAL HUMMUS / \$60**

served with pita and wood-grilled vegetables

**CAPRESE SKEWERS / \$45**

cherry tomatoes, mozzarella, basil

**ANTIPASTI SKEWERS / \$50**

cured meat, cheese, marinated vegetables, olives

**PUFF PASTRY / \$50**

caramelized onion, gruyere, bacon

**DEVILS ON HORSEBACK / \$50**

bacon wrapped date stuffed with gorgonzola

**CROSTINI / \$50**

whipped goat cheese, roasted cherry tomatoes, fresh basil, balsamic glaze

**CROSTINI / \$50**

candied bacon, blistered cherry tomatoes, arugula, roasted garlic aioli

**MINI AVOCADO TOAST / \$50**

smashed avocado, charred corn, cucumber, feta, pickled red onion, tomato salsa

**SPINACH & ARTICHOKE DIP, WITH PITA / \$40**

add fresh vegetables +\$5

**SHRIMP SCAMPI DIP SERVED WITH CRACKERS / \$45****FRIED BRUSSELS SPROUTS / \$40**

roasted garlic sauce, toasted breadcrumbs, parmesan (add crispy bacon +\$8)

**PORK SLIDERS / \$60**

braised pork and coleslaw on a house bun

**SMASH BURGER SLIDERS / \$60**

smash burger patty, gouda, cherry bomb aioli, house bun

**STEAK SLIDERS / \$60**

horseradish cream, arugula, house bun

**GRILLED CHICKEN BAO BUNS / \$60**

grilled chicken in a chili soy glaze, on steamed bao buns, with scallions, cilantro, jalapeños, sesame seeds, cashews, and sriracha aioli (sub grilled steak +\$20)

**HOUSE FRENCH FRIES WITH 'FANCY SAUCE' / \$20****TRUFFLE PARMESAN FRENCH FRIES / \$30****COLLECTIVE PIZZA****10" or 14" NEW YORK STYLE****CHEESE / \$17-23**

bianco dinapoli tomato sauce, whole milk mozzarella, pecorino romano

**MARGHERITA / \$17-23**

bianco dinapoli tomato sauce, fresh mozzarella, pecorino romano, basil

**PEPPERONI / \$18-24**

bianco dinapoli tomato sauce, whole milk mozzarella, pecorino romano, pepperoni

**SAUSAGE / \$18-24**

bianco dinapoli tomato sauce, whole milk mozzarella, pecorino romano, sausage, caramelized onion

**SUPREME / \$19-25**

bianco dinapoli tomato sauce, whole milk mozzarella, pepperoni, sausage, olives, bell peppers, sea salt

**CHICKEN CAPRESE / \$19-25**

sunflower seed basil pesto, grilled chicken, fresh mozzarella, cherry tomato, pickled red onion, balsamic glaze

## CHARCUTERIE BOARDS

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### HOUSE CHARCUTERIE BOARD / \$75

serves 10

includes two chefs choice cheeses, two chefs choice meats, entertainment crackers, kalamata olives

Envision something a little more custom? Let us help you build the board of your dreams!

Add on one serving of anything below to create an offering you and your guests will love.

#### BASE

Crackers / \$7

Gluten Free Crackers / \$7

Crostini / \$6

Full Baguette / \$10

#### SAVORY

Olives / \$5

Cornichons / \$4

Stuffed Olives / \$10

Pickled Red Onions / \$8

#### PROTEINS

Prosciutto / \$20

Salami / \$12

Pepperoni / \$9

Sausage Link / \$20

#### FUN STUFF

Fresh Fruit / \$10

Fresh Veggies / \$10

Almonds / \$12

Candied Nuts / \$12

Pistachios / \$13

Dried Fruit / \$8

#### SPREADABLES

Jam / \$5

Honey / \$5

Mustard / \$6

Butter / \$3

## PLATED DINNER

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**HOUSE SALAD / \$5 PER PERSON**      **HOUSE ROLLS / \$2 PER PERSON**

**SAUSAGE VODKA RIGATONI / \$22**

rigatoni, house sausage, vodka sauce, parmesan

**PESTO GNOCHI / \$22**

housemade pan-seared potato gnocchi, with sunflower seed basil pesto, cream, cherry tomatoes, parmesan

**ADD TO ANY PASTA**

+grilled chicken / \$6      +seared salmon / \$7      +grilled steak / \$8

**CHEESEBURGER / \$18**

beef patty, caramelized onions, aged cheddar, 'fancy sauce', bread & butter pickles, sesame seed bun, served with truffle parmesan fries

**CHICKEN MILANESE / \$24**

pan-fried panko herb crusted chicken breast, arugula, parmesan, lemon, with crispy fingerling potatoes

**MAPLE ALEPO GLAZED SALMON / \$28**

maple aleppo glazed salmon, with soy crispy rice, butternut squash, pepitas, and dried cranberries

**STEAK FRITES / \$30**

new york strip, truffle parmesan fries, roasted tomato

**-- VERSIONS OF THE ABOVE MAY BE OFFERED AS A BUFFET.**

**-- LOOKING FOR SOMETHING MORE CASUAL? SANDWICHES AND SALADS MAY ALSO BE OFFERED AS A PLATED DINNER OPTION.**

**-- PREFER SOMETHING CUSTOMIZED TO YOUR EVENT NEEDS? WE CAN DEFINITELY ACCOMMODATE!**

## DESSERTS

**RED VELVET CAKE / \$10**

double layer red velvet cake with a cream cheese icing and chocolate curls

**WHITE CHOCOLATE RASPBERRY CHEESECAKE / \$10**

cream cheese and white chocolate cheesecake swirled with raspberry purée, graham cracker crust, white chocolate drizzle

**TRIPLE-LAYER CHOCOLATE MOUSSE CAKE / \$10**

chocolate cake with a layer of chocolate and white chocolate mousse

**\*\*YOU MAY SELECT UP TO THREE ENTRÉE OPTIONS, AND IF APPLICABLE, UP TO TWO DESSERT OPTIONS FOR GUESTS TO CHOOSE FROM.**

**\*\*GUEST SELECTIONS MUST BE SUBMITTED 14 DAYS PRIOR TO EVENT DATE.**

**\*\*PLACE CARDS THAT INDICATE GUEST MEAL CHOICE ARE REQUIRED FOR PLATED DINNERS.**

## BAR & BEVERAGE

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### CASH BAR OR HOSTED BAR OPTIONS

#### WINE BY THE GLASS OR BOTTLE

##### SPARKLING

**CAVA BRUT** / \$10 - 36  
sparkling, josep masachs mas fi, catalonia, spain

**SPUMANTE ROSA PROSECCO ROSÉ** / \$13 - 48  
sparkling, biancavigna, veneto, italy

##### WHITE

**HOUSE WHITE** / \$11 - 51  
white, ercole, monferrato, italy (1 liter)

**SAUVIGNON BLANC** / \$11 - 40  
white, prisma, casablanca valley, chile

**PINOT GRIGIO** / \$11 - 40  
white, scarpetta, friuli-venezia giulia, italy

**CHARDONNAY** / \$14 - 52  
white, devil's corner, tasmania, australia

##### ROSÉ

**HOUSE ROSÉ** / \$12 - 56  
rosé, ercole, monferrato, italy (1 liter)

##### RED

**HOUSE RED** / \$11 - 51  
red, ercole, monferrato, italy (1 liter)

**CABERNET SAUVIGNON** / \$12 - 44  
red, giapoza, california

**PINOT NOIR** / \$14 - 52  
red, gaspard, loire valley, france

#### DOMESTIC / IMPORT BEER

BUD - LIGHT / \$6

BUSCH - LIGHT / \$6

COORS - LIGHT / \$6

PERONI / \$7

#### CRAFT BEER

SIERRA NEVADA - HAZY LITTLE THING IPA / \$7

SINGLESPEED BREWING - GABLE LAGER / \$6

BIG GROVE BREWERY - SEASONAL SOUR / \$9

TOPPLING GOLIATH - PSEUDO SUE / \$7

EXILE - RUTHIE (N/A) / \$5

#### HARD CIDER / SELTZER

JEFFERSON COUNTY CIDERWORKS -  
HIBISCUS OR APPLE / \$9

NUTRL VODKA SELTZER - BLACK CHERRY / \$7

CARBLISS - BLACK RASPBERRY / \$7

other beer, cider, or seltzer available upon request

## BAR & BEVERAGE

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### SPIRITS / \$6+

TITO'S VODKA  
BOMBAY SAPPHIRE GIN  
BACARDI RUM  
CAPTAIN MORGAN RUM  
EXOTICO BLANCO TEQUILA  
FOUR ROSES BOURBON  
DEWARS SCOTCH WHISKY

other spirits available upon request

### BRUNCH COCKTAILS

MIMOSA / \$9  
COLLECTIVE BLOODY MARY / \$10

### BATCHED COCKTAILS

serves 12

CLASSIC MARGARITA / \$10  
MOJITO / \$10  
APEROL SPRITZ / \$9  
OLD FASHIONED / \$15

### SINGLE ORIGIN COFFEE / \$36

serves 12  
regular or decaf, served with milk & sugar

### FRESH SQUEEZED ORANGE JUICE / \$60

serves 12

### FRESH SQUEEZED LEMONADE / \$42

serves 12

### HUGO TEA BREWED ICED TEA / \$42

serves 12

classic black, hibiscus berry

### NON-ALCOHOLIC

coke, diet coke, sprite / \$2 each

### MIMOSA BAR / \$11 PER COCKTAIL

minimum 10

#### INCLUDES:

- orange juice	- grapefruit juice
- cranberry juice	- lemonade
- orange slices	- raspberries
- strawberries	

### BLOODY MARY BAR / \$12 PER COCKTAIL

served with vodka, tequila, or both  
minimum 10

#### INCLUDES:

- celery sticks	- olive skewers
- pickle spears	- hot sauce
- bacon	- tajin
- lime	- cheese cubes

### ICED COFFEE BAR / \$5 PER ICED COFFEE

minimum 10

#### INCLUDES:

- whole milk	- cinnamon
- oat milk	- sugar
- almond milk	- vanilla syrup
- sugar	- salted caramel syrup

## ADDITIONAL INFORMATION

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### ROOM RENTAL FEE

Our private event space offers a customizable layout for any event. Your event coordinator will happily work with you to plan the perfect layout utilizing our round or rectangular tables, buffet tables, and cocktail tables!

A private bar, TV/AV, SONOS speakers, Spotify music app, microphone, black cocktail tables, 5-60" round tables, 5-8 ft rectangular tables, black and white table linens, buffet equipment, place settings, and grey and white linen napkins, are all included in the rental price!

### EVENT PRODUCTION FEE

A standard 22% event production fee is charged on all events to cover costs associated with the production of the event, it is not a gratuity for staff.

This fee covers all of the back end costs that go into your event, aside from the food and beverages, including planning your event from start to finish, coordination, logistics, preparation of the event space, and ordering of stock prior to event day.

### STAFF FEES

A \$25.00/hour fee is incurred on any staff who are physically working your event, which will include, or solely be, an event coordinator, depending on the size and duration of your event.

The event coordinator will be on site to ensure your event runs smoothly front of house and back of house, and will either be bartending or serving in tandem.